

: APPETIZERS

- CHIPS & SALSA** Housemade corn tortilla chips with a generous portion of homemade mild, chunky salsa 8⁹⁹
- HAYSTACK ONION RINGS** Sliced super thin and hand breaded to order. Dip in our fresh herb ranch dressing and you'll understand why this is our top selling appetizer 8⁹⁹
- CRISPY DYNAMITE SHRIMP** PERFECT FOR SHARING! Crispy shrimp tossed in Garrett's creamy, spicy Asian sauce 12⁹⁹
- THE ORIGINAL REUBEN EGGROLL** Garrett's original since 2007 - house cooked corned beef, Swiss cheese and fresh sauerkraut. Wrapped in eggroll and fried to order. Served with Russian dressing 12⁹⁹
- GARRETT'S CHICKEN TENDERS** Breaded chicken tenders are fried to order and served with bbq & fresh herb ranch dressing 10⁹⁹
- HEALTHY HUMMUS DIP** Fresh hummus served with grilled pita bread, fresh vegetables and housemade corn tortilla chips 11⁹⁹
- BAKED ARTICHOKE CHEESE DIP** Our housemade dip is baked to order and served with fresh French bread and housemade corn tortilla chips 11⁹⁹
- BACON-WRAPPED DATES** Stuffed with slivered almond & creamy goat cheese. Baked to order and drizzled with sweet fig balsamic reduction 11⁹⁹

: BIG SALADS *and* SOUPS

ADD FRESH AVOCADO...4 GRILLED CHICKEN...6 SAUTÉED SHRIMP...6 AHI TUNA STEAK (6OZ)...10 GRILLED SKUNA BAY SALMON (8OZ)...10

- FRESH HOMEMADE SOUP**
 - Cheese Tortellini Florentine cup 4⁹⁹ bowl 5⁹⁹
 - Lobster Bisque & Soup Of The Day cup 6⁹⁹ bowl 7⁹⁹
- BBQ CHICKEN CHOPPED SALAD** Fresh romaine, garlic-BBQ chicken, black beans & corn, Monterey jack, green onion, fresh cilantro, diced tomato, fried tortilla strips. Tossed in housemade fresh herb ranch dressing 15⁹⁹
- THAI CHICKEN CHOP CHOP** Shredded napa cabbage, chicken, carrot, cucumber, jicama, avocado, red cabbage, crispy wontons, peanuts, scallion, cilantro-lime dressing. Garnished with Asian rice noodles and peanut sauce 15⁹⁹
- SQUASH & ARUGULA SALAD** With fresh arugula, baby spinach, dried cranberries, roasted butternut squash, red onion, toasted walnut, crumbled goat cheese, pure maple-apple cider vinaigrette 14⁹⁹
- SAN DIEGO COBB** With romaine, grilled chicken breast, hard boiled egg, applewood smoked bacon, whole grains (quinoa, barley, wheatberries), crumbled bleu cheese, sliced avocado, creamy Italian vinaigrette 15⁹⁹
- THE SPECIAL SALAD** With iceberg, romaine, sliced Italian sausage, hard boiled egg, cherry tomato, red onion, black olives and fresh mozzarella pearls. Tossed in oil & vinegar and garnished with fresh parmesan 14⁹⁹
- FRESH CAESAR SALAD** Fresh romaine, shredded parmesan cheese, diced fresh tomato, housemade croutons and creamy caesar dressing 13⁹⁹

: TACOS *and* QUESADILLAS

served with housemade tortilla chips & salsa...sub seasoned french fries, potato chips, haystack onion rings, sweet potato fries or fresh fruit cup for an additional charge

- CHIPOTLE CHICKEN TACOS** Three tacos stuffed with shredded chipotle chicken, shredded lettuce, tomato, cheddar-Jack and spicy aioli 13⁹⁹
- BEEF BIRRIA TACOS** Three tacos stuffed with braised beef, Monterey jack cheese, fresh cilantro and onion. Served with beef consommé for dipping 13⁹⁹
- BEEF BRISKET TACOS** Three tacos stuffed with smoked brisket, Monterey jack cheese, Carolina coleslaw and habañoero bbq drizzle 14⁹⁹
- SMOKED PORK BELLY TACOS** Three tacos stuffed with smoked pork belly, Monterey jack cheese, crunchy coleslaw and spicy Thai sauce 13⁹⁹
- DYNAMITE SHRIMP TACOS** Three tacos stuffed with crispy shrimp, Monterey jack cheese, pico de gallo, fresh avocado and spicy Thai sauce 15⁹⁹
- GARRETT'S FISH TACOS** Two flour tortillas stuffed with fresh tilapia (baked with lemon, olive oil and Cajun spices), finely shredded red cabbage, fresh pico de gallo and housemade lemon avocado crème 15⁹⁹
- VEGETARIAN CAULIFLOWER TACOS** Three flour tortillas stuffed with crispy-baked cauliflower, crunchy coleslaw, Monterey jack cheese, spicy Thai sauce and fresh cilantro 13⁹⁹
- BRUSHCETTA & SPINACH QUESADILLAS** Extra large flour tortilla stuffed with tomato, garlic, fresh basil, baby spinach and Monterey jack cheese. Served with sour cream and housemade salsa 14⁹⁹ **add grilled chicken or sautéed shrimp 6⁰⁰**
- THE ORIGINAL CHEESE QUESADILLAS** Extra large flour tortilla stuffed with cheddar, Monterey jack cheese and fresh pico de gallo. Served with sour cream and housemade salsa 13⁹⁹ **add grilled chicken or sautéed shrimp 6⁰⁰**

:SANDWICHES

served with pickle spear and choice of seasoned french fries, homemade potato chips, cottage cheese or coleslaw...sub haystack onion rings, sweet potato fries or fresh fruit cup for an additional charge

GARRETT'S HALF POUND HAMBURGER Highest quality ground chuck is seasoned and grilled to temperature.

Served on a multigrain bun with fresh tomato, lettuce and red onion 14⁹⁹ **grilled third pound patty 12⁹⁹**

BOURBON BBQ BURGER Our half pound hamburger topped with cheddar, applewood smoked bacon, haystack onion rings, brown sugar bourbon bbq and mayo. Served on a fresh brioche bun 16⁹⁹

THE ULTIMATE MUSHROOM SWISS BURGER Our half pound hamburger is seasoned and grilled to temperature.

Served on a fresh brioche bun with sautéed mushrooms, swiss cheese and savory demiglace 16⁹⁹

GRILLED BEAST BURGER Our half pound, exotic blend of Waygu beef, New Zealand elk, wild boar and American bison. Served on a multigrain bun with mayo, fresh tomato, lettuce and red onion 15⁹⁹

GARRETT'S SIGNATURE REUBEN Corned beef cooked daily in our kitchen...MORE THAN A HALF POUND served with sauerkraut, Swiss cheese and Russian dressing on grilled rye 16⁹⁹

THE ULTIMATE GRILLED CHEESE A GARRETT'S ORIGINAL...American, havarti, cheddar, fresh grilled asparagus, fresh tomato and applewood smoked bacon on grilled challah bread 14⁹⁹

CALIFORNIA CHICKEN CLUB 6oz marinated chicken breast is grilled and topped with melted provolone, applewood smoked bacon and housemade guacamole on a fresh brioche bun 15⁹⁹

SMOKED PULLED PORK ON BRIOCHE Smoked 10 hours at Garrett's...lean pork shoulder is served on a fresh brioche bun 16⁹⁹
Prepared with your choice of bbq sauce: Tangy, Brown Sugar Bourbon, Habañero, Garlic-BBQ

:ENTREES

served fresh bread and house salad (with choice of dressing) or cheese tortellini florentine soup side Caesar salad, lobster bisque available for an additional charge.

ANGEL HAIR POMODORO Light and healthy! Fresh tomato, garlic and basil are sautéed in olive oil and tossed with fresh angel hair pasta. Garnished with parmesan cheese 17⁹⁹ **add grilled chicken or sautéed shrimp 6⁰⁰**

ULTIMATE "MAC" & CHEESE Triple cream brie, Wisconsin cheddar, mozzarella and parmesan are melted into a rich sauce and tossed with fresh cavatappi. Baked until bubbly with panko breadcrumbs 18⁹⁹ **add grilled chicken or sautéed shrimp 6⁰⁰**

THAI NOODLE BOWL Gluten free! Rice noodles, green onion, carrot and fresh cilantro tossed in a coconut milk-curry-sweet Thai chili sauce. Garnished with toasted coconut 18⁹⁹ **add grilled chicken or sautéed shrimp 6⁰⁰**

THREE CHEESE RAVIOLI Fresh pasta stuffed with mascarpone, ricotta and parmesan. Served with choice of housemade marinara or Garrett's creamy alfredo 17⁹⁹ **add grilled chicken or sautéed shrimp 6⁰⁰**

CHICKEN CAVATAPPI Fresh cavatappi pasta is sautéed with thick cut bacon, fresh mushrooms and grilled chicken. Tossed in white wine cream sauce and fresh parmesan 19⁹⁹

MAPLE BOURBON SALMON Fresh, sustainably farmed salmon is fresh from Skuna Bay in Vancouver Island. Hand-cut 8oz fillet is grilled with maple bourbon glaze. Served with candied pecans, roasted cauliflower and housemade shallot-pecan rice pilaf 26⁹⁹

SEARED AHI TUNA STEAK The highest quality, sashimi-grade 6oz ahi tuna steak is seared to temperature (rare or med rare preferred). Served with soy sauce, wasabi and veggie stir fry with rice noodles 27⁵⁰

ENCRUSTED BAKED COD Fresh 6oz Atlantic cod is baked to perfection with lemon-parsley buttered breadcrumbs. Served with a light herbed lemon butter sauce, jasmine rice and sautéed sugar snap peas 23⁹⁹

THE BISTRO STEAK The highest quality 8oz center-cut sirloin filet is seasoned and grilled to temperature. Served with savory demiglace, haystack onion rings, garlic mashed potato and sautéed baby spinach 23⁹⁹ **sautéed shrimp 6⁰⁰**

MESQUITE RIBEYE The finest *prime-grade* 14oz hand-cut ribeye is rubbed with housemade mesquite seasoning. Grilled to temperature and served with garlic mashed potato and roasted brussels sprouts with balsamic reduction 33⁹⁹

BONE-IN PORK CHOP The highest quality 12oz bone-in pork chop is grilled to temperature. Topped with housemade apple chutney and served with garlic mashed potato and roasted brussels sprouts with balsamic reduction 24⁹⁹

CHICKEN CHARDONNAY Pounded chicken breast is lightly floured and sautéed with fresh mushrooms and capers in a delicate white wine cream sauce. Served with garlic mashed potato and haricot verts 21⁹⁹

non-cash payments charged 3% processing fee (atm located in bar for cash withdrawals • 20% gratuity added for parties of 6 or more • additional charge for shared/split plates may apply

IN A BOWL

SEAFOOD

MEATS